



Use and Care Guide

Range



Safety instructions z-5



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More questions ?...call
GE Answer Center® 800. 626.2000



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Models: **JMP28GR JMP29GR**
JMP31WR JMP32AR





HELP US HELP YOU

Before using your range, read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label behind the range door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range . . .

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE...

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

IMPORTANT SAFETY INSTRUCTIONS



When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this **appliance only for its intended** use as described in this manual.
- Be sure **your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Don't attempt to repair or replace any part of your range** unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, **stand** or hang on the door or cooktop. They could **damage** the range or cause severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- Do not store flammable materials in **an oven** or near the cooktop.
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.



- Use **only dry** pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- **For your safety, never use your appliance for warming or heating the room.**

- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- Keep **hood** and grease filters **clean** to maintain good venting and to avoid grease fires.
- **Do not let cooking grease** or other flammable materials accumulate **in or near** the range.
- * Do **not** use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use dry chemical or foam type extinguisher. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not touch heating elements or interior **surface of oven. These** surfaces may be hot when **@** to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling first.

Potentially hot surfaces include the cooktop, areas **facing** the cooktop, oven vent opening, surfaces near the opening, crevices **around** the oven door and metal trim parts above the door. Remember: The **inside** surface of the oven may be hot when the door is opened.

- **When cooking pork**, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

Oven

- **Stand away from range when opening oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.



- **Keep oven vent unobstructed.**
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool.** If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use oven for a storage area.** Items stored in an oven can ignite.
- **Do not leave paper products, cooking utensils, or food in the oven when not in use.**

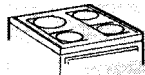
Self-Cleaning Oven

- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only parts listed in this Use and Care Book.**
- **Before self-cleaning the oven, remove broiler pan and other cookware.**
- **Be sure to wipe up excess spillage before starting the Self-Clean operation.**
- **If the self-cleaning mode malfunctions, turn off and disconnect the power supply.** Have serviced by a qualified technician.



Surface Cooking Units

- Use proper **pan size**—This appliance is equipped with different size **surface units**. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.



- Never leave surface units unattended. **at high heat settings**, Boilover causes smoking and greasy spillovers that may catch on f@

- Be sure drip pans **and vent** are **not covered and** are in **place**. Their absence during cooking could damage range parts and wiring.

- **Don't use aluminum foil to line drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.

- **Only certain types of glass, glass/ceramic,** earthenware **or other glazed** containers are suitable for **cooktop** service; others may break because of the sudden change in temperature. See section on Surface Cooking for suggestions.

- To minimize the possibility of **burns**, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.

- Always turn **surface unit to OFF** before removing cookware.

- **Keep an eye on foods being fried at HI or . ' . , MEDIUM HIGH heat settings.**

- To avoid the possibility of a **burn or electric shock**, always be certain that the controls for all surface units are at **OFF position** and all coils are cool before attempting to lift or remove the unit.

- **Don't immerse or soak removable surface units.** Don't put them in a dishwasher. **Do not** self-clean the surface units in the oven..

- When flaming foods are **under the ho@** turn the fan off. The fan, if operating, may spread the flame,

- **Foods for frying should be as dry as possible**, Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- Use **little fat for effective shallow or deep-fat frying**. Filling the pan too full of fat can cause spillovers when food is added.

- If a **combination of oils or fats will be used in &y@**, stir together before heating, or as fats melt slowly.

- **Always h@ fat slowly**, and watch as it heats.

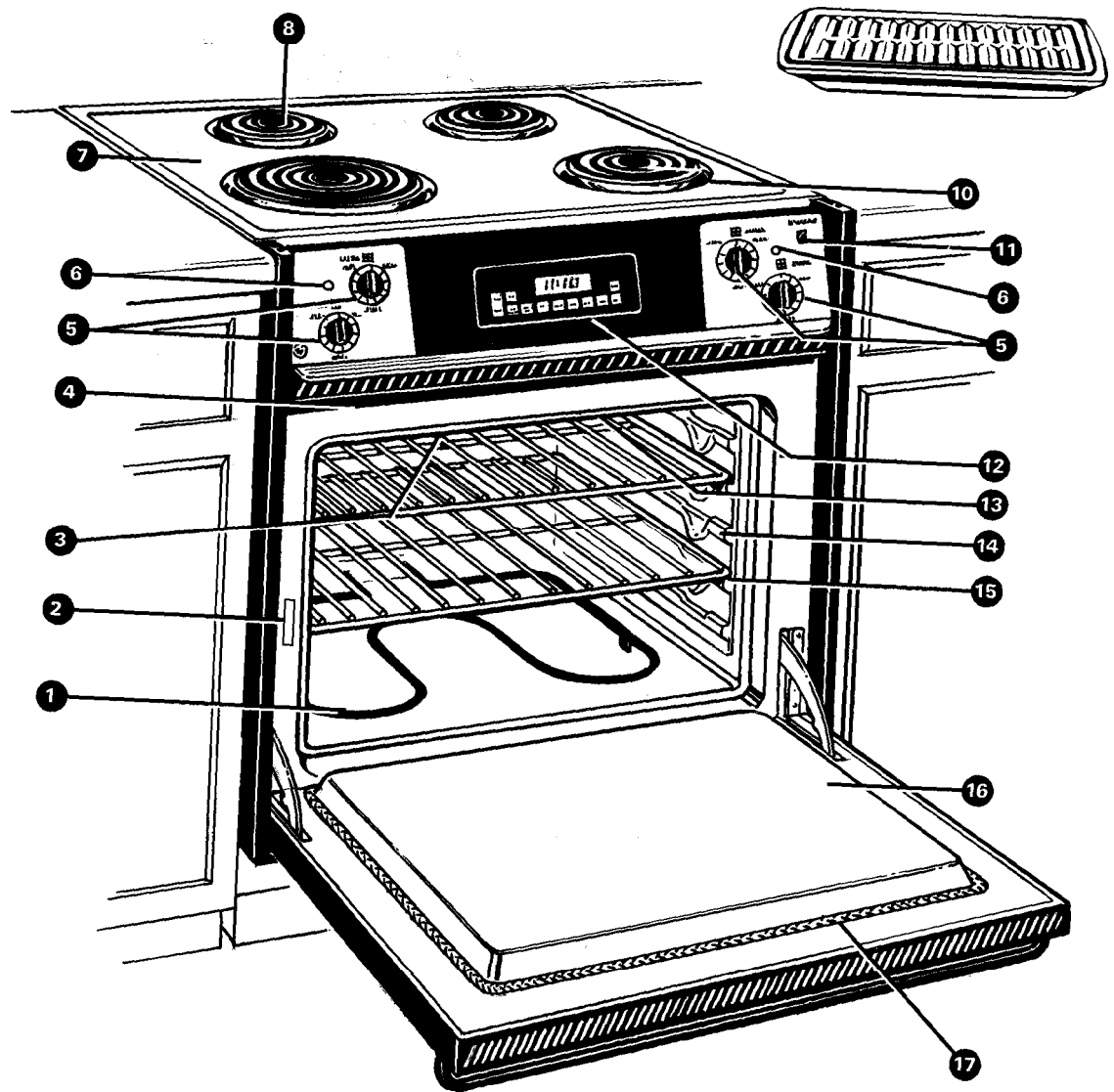
- Use **deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

SAVE

INSTRUCTIONS



FEATURES OF YOUR RANGE



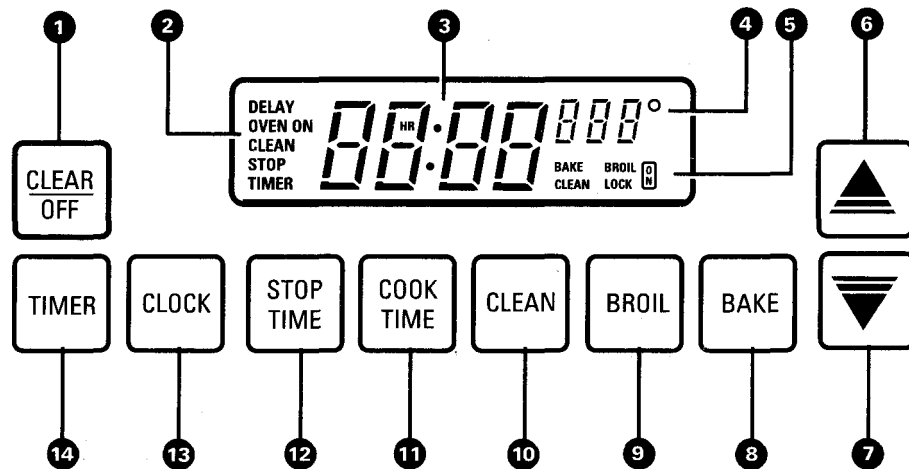
JMP28GR
JMP29GR
JMP31WR
JMP32AR



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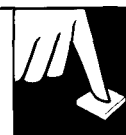
FEATURES OF YOUR OVEN CONTROL



1. **CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.
2. **PROGRAM STATUS.** Words light up in the display to indicate what is in time display.
Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the **CLOCK** pad.
3. **TIME DISPLAY.** Shows the time of day, the times set for the timer or automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.
5. **FUNCTION INDICATORS.** Lights up to show whether oven is in bake, broil or self-clean mode.
6. **INCREASE.** Short taps to this pad increase time or temperature by small amounts. Press and hold pad to increase time or temperature by larger amounts.
7. **DECREASE.** Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature by larger amounts.
8. **BAKE.** Press this pad to select bake function.
9. **BROIL.** Press this pad to select broil function.
10. **CLEAN.** Press this pad to select self-cleaning function. See Self-Cleaning Instructions.
11. **COOK TIME.** Press this pad for Time Bake operations.
12. **STOP TIME.** Use this pad along with **COOK TIME** or **CLEAN** pad to set the oven to start automatically at a time you select.
13. **CLOCK.** To set clock, first press **CLOCK** pad. Then press the **INCREASE** or **DECREASE** pad to change the time of day. Press the **CLOCK** pad to start.
14. **TIMER.** Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.
To set timer, first press **TIMER** pad. Then press the **INCREASE** or **DECREASE** pad to change the time.
To cancel timer, press and hold the **TIMER ON/OFF** pad.

If "F-" and a number flash on display and the control beeps, this indicates function error code. Put the oven back into operation. Press the **CLEAR/OFF** pad. Allow oven to cool for one hour. If function error code repeats, disconnect power to the range and call for service.

OVEN CONTROL, CLOCK AND TIMER



Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a TIME BAKE or CLEAN cycle.

To Set the Clock

CLOCK

n

Step 1: Press the
CLOCK pad.



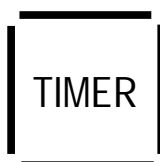
Step 2: Press the
INCREASE or
DECREASE pad to
set the time of day.

Step 3: Press the CLOCK pad
to start,

Timer

The timer is an alarm or minute timer only. The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

To Set The Timer



Step 1: Press the
TIMER pad.

Step 2: Press the INCREASE or
DECREASE pad to set the amount
of time on timer.

The timer will start automatically
within a few seconds of releasing
the pad.

The timer, as you are setting it,
will display seconds until 60
seconds is reached.

Then it will display minutes
and seconds until 60 minutes
is reached.

After 60 minutes, it will display
hours ("HR" now appears in
display) and minutes until the
maximum time of 9 hours and
55 minutes is reached.

To Reset Timer

If "TIMER" is showing,
press the INCREASE or
DECREASE pad until desired
time is reached.

If "TIMER" is not showing,
press the TIMER pad first then
follow instructions above to set
the timer.

To Cancel Timer

Press the TIMER pad until the
word "TIMER" quits flashing on
the display (about 4 seconds).

Power Outage?

After a power outage, when power
is restored, the display will flash
and time shown will no longer be
correct-for example, after a
5-minute power interruption the
clock will be 5 minutes slow.
The display flashes until the clock
is reset. All other functions that
were in operation when the power
went out will have to be
programmed again.

End of Cycle Tones

The end of cycle tone is three short beeps followed
by one beep that repeats every six seconds until you
press any operation. If you would like to eliminate the
repeating beeps, press and hold the CLEAR/OFF pad
for ten seconds.

To return the timer tone to the repeating beeps, press
and hold the CLEAR/OFF pad for 10 seconds.

Display Messages

If "door" appears on the display, the door is open.
Close the door. If "LOCK" appears on the display, the
oven door is in the locked position. BAKE, BROIL
and COOK TIME cannot be set if the door is in the
locked position.



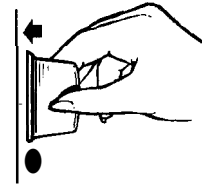
SURFACE COOKING

At both OFF and HI the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

How to Set the Controls

Push the knob in and turn in either direction to the heat setting you want.

Be sure you turn control to OFF when you finish cooking. The surface unit indicator light will glow when ANY heat on any surface unit is on.



Heat Setting Guide

HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

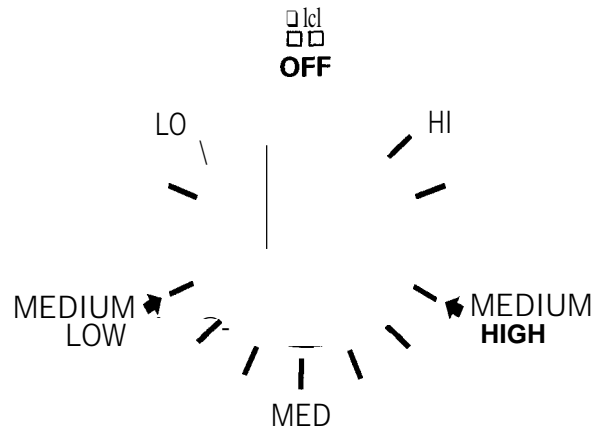
MEDIUM HIGH—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Saute and brown; keeps food at a medium boil. or simmer.

MEDIUM LOW—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.

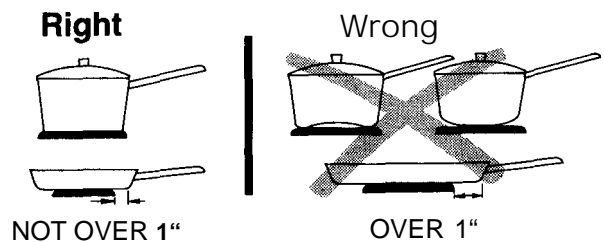
NOTE: Surface Indicator Light may glow between LO and OFF, but there is no power to the surface units.

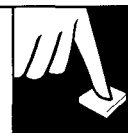


COOKING TIPS

Cookware

- Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.
- For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the trim ring more than 1".





Deep Fat Frying

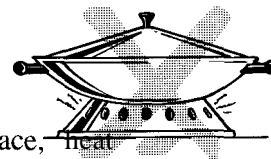
- Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Wok Cooking

- We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



- Use of these types of woks, without the support ring in place, is dangerous because the wok is unstable.



- With the ring in place, heat will be trapped inside the ring and may cause damage to the porcelain cooktop.

HOME CANNING TIPS

Canning should be done on surface **units only**.

Pots that extend beyond one inch of surface unit's drip pan are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying-cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding surface units.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.
2. For best results, use canners with flat bottoms. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the surface unit and take a long time to boil water.



Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.



USING YOUR OVEN

Before Using Your Oven

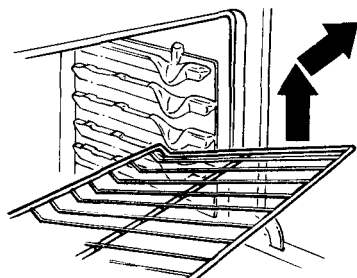
1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of using your new range.

Oven Shelves

The shelves are designed with stop-locks so that when placed correctly on the shelf supports, they will stop before coming out completely from the oven, and **will** not tilt when removing food from or placing food on them.

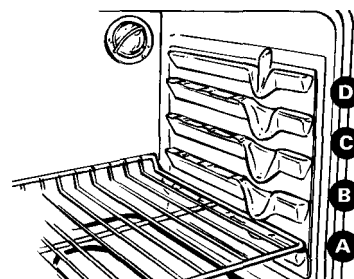
TO REMOVE the shelves from the oven, pull toward you, tilt front end upward and pull them out.

TO REPLACE, place shelf on shelf **support** with stop-locks (curved extension under shelf) facing up toward the rear of the oven. Tilt up front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all the way back.



Shelf Positions

The oven has four shelf supports identified in this illustration as A (bottom), B, C and D (top).



Oven Light

Use the switch on the panel to turn the light on and off.

Adjusting Oven Thermostat

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and the differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more likely to be accurate than the oven which it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To Adjust Temperature:

1. Press **BAKE** pad.
2. Select an oven temperature between 500°F. and 550°F.
3. Immediately, before **BAKE** indicator stops flashing, press and hold the **BAKE** pad for about 4 seconds. The red display will change to the oven adjustment display.
4. The oven temperature can be adjusted up to (+)35°F. hotter or (-) 35°F. cooler. Use the **INCREASE** or **DECREASE** pads to select the desired change in the red display.
5. When you have made the adjustment, press the **CLEAR/OFF** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

BAKING



Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjusting Oven Temperature section.

How to Set Your Range for Baking

To avoid possible burns, place the shelves in the correct position before you turn the oven on.



Step 1: Press the BAKE pad.



Step 2: Press the INCREASE or DECREASE pad. The display will show the last bake temperature that was used. (Tap to change temperature 5°F. a tap. Press and hold to change temperature 25°F. at a time.)

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the set temperature a tone will sound.



Step 3: Press the CLEAR/OFF pad when baking is finished and then remove food from oven.

To change oven temperature during BAKE cycle, press BAKE pad and then INCREASE or DECREASE pad to get new temperature.

TIMED BAKING

How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.

NOTE: Before beginning make sure the oven clock shows the correct time of day.

To set the clock, first press the CLOCK pad. Press INCREASE or DECREASE pad until correct time of day is displayed. Press the CLOCK pad to start.

How to Set Immediate Start and Automatic Stop

The oven turns on right away, cooks for preset length of time, and turns off automatically at the preset Stop Time.

To avoid possible burns, place the shelves in the correct position before you turn the oven on.



Step 1: Press the COOK TIME pad.

Step 2: Press the INCREASE pad until desired length of baking time appears in the display.

Step 3: Press the BAKE pad. Attention tone will occur if step 5 is not done.

Step 4: Press the INCREASE or DECREASE pad until desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the set temperature a tone will sound. The oven will continue to cook for the programmed amount of time, then shut off automatically.

Step 5: Remove food from the oven. **Remember,** even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE: Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed harmful bacteria growth.

(continued next page)



TIMED BAKING

(continued)

How to Set Delay Start and Automatic Stop

Quick Reminder:

1. Press the COOK TIME pad.
2. Press the INCREASE/ DECREASE pad to set cooking time.
3. Press the STOP TIME pad.
4. Press the INCREASE/ DECREASE pad until desired Stop Time appears in display.
5. Press the BAKE pad.
6. Press the INCREASE/ DECREASE pad to select oven temperature.

Delay Start and Automatic Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.

Step 2: Close the oven door.



Step 3: Press the COOK TIME pad.

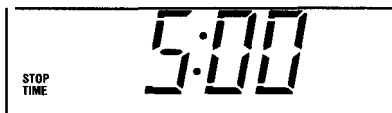


Step 4: For 3 hours of cooking time, press the INCREASE pad until "3:00" appears in the display.



Step 5: Press the STOP TIME pad.

"5:00" appears on the display and "STOP TIME" flashes. The control automatically sets



Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.

Step 6: Change Stop Time from 5:00 to 7:00 by pressing the INCREASE pad until "7:00" appears in the display.



Step 7: Press the BAKE pad.

Step 8: Press the INCREASE pad. The last oven set temperature appears in the display. Press the INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and the changing oven temperature, starting at 100°F., will be displayed as the oven heats up. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

Step 9: Remove food from the oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

NOTE:

- The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.
- When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than 1 hour before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

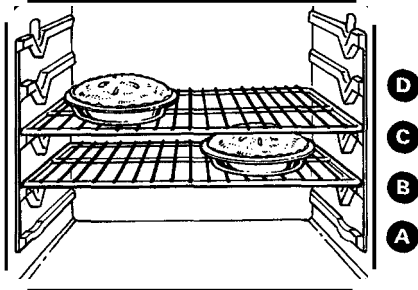


For best baking results, follow these suggestions:

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting in the food. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1 ½ inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves stagger the pans so one is not directly above the other.



BAKING

(continued)

Baking Guides

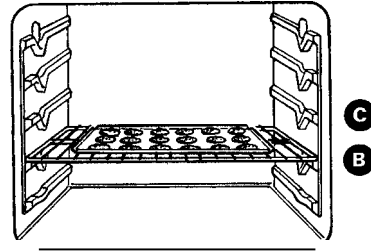
Follow the recipe or the directions on the back of the box to get the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results, use only one cookie sheet in the oven at a time.



Pies

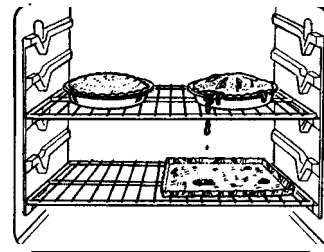
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Aluminum Foil

Never cover a shelf entirely with a large cookie sheet or aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower rack several inches below the food.



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

ROASTING

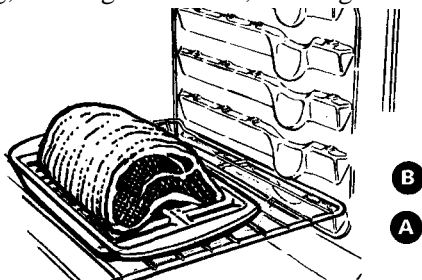


Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set for BAKE or Timed Bake. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

Step 1. Place the shelf in A or B position. No preheating is necessary.

Step 2. Check weight of meat, and place, fat side up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven door.



Step 3. Press the BAKE pad.



Step 4. Press the INCREASE or DECREASE pad until desired temperature is displayed.

When the oven starts to heat, the word "ON" and the changing temperature, starting at 100°F., will be displayed. When the oven reaches the set temperature a tone will sound.



Step 5. Press the CLEAR/OFF pad when roasting is finished and then remove food from oven.

Step 6. Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in the Roasting Guide).

NOTE:

- You may wish to use Timed Baking, as described in the Baking section of this book, to turn the oven on and off automatically.
- Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

To change oven temperature during roasting, press the BAKE pad and then the INCREASE or DECREASE pad to get new temperature.

For Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

(continued next page)



ROASTING

(continued)

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is unnecessary to preheat your oven.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature "F."
Meat Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39 40-45	6 to 8 lbs. 18-22 22-29 30-35	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°† 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1250
Poultry Chicken or Duck Chicken pieces	325° 350°	Well Done: Well Done:	3 to 5 lbs. 35-40 35-40	Over 5 lbs. 30-35	185°-1900 185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs 15-20	In thigh: 185°-1900

*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

BROILING



Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2 inches apart. If desired, fat maybe trimmed, leaving layer about 1/8 inch thick.

Step 2: Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

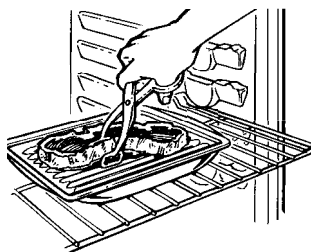
Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 Volts, you may wish to use a higher position.

Step 4: Leave door open to broil stop position. The door stays open by itself, yet the proper temperature, is maintained.

Step 5: Press BROIL pad.

Step 6: Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

To change from HI Broil to LO Broil, press the BROIL pad then tap DECREASE pad once.



Step 7: Turn food only once during cooking. Time foods for first side per Broiling Guide.

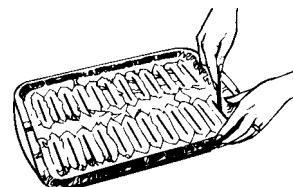
Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 8: When Broiling is completed press the CLEAR/OFF pad. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.



Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

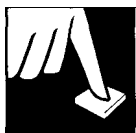
Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

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BROILING GUIDE

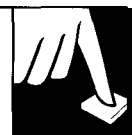
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1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. **Oven door should be open to the broil stop position.**
3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
4. If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
7. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1% times per side.
8. If your range is connected to 208 volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	HI	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	HI	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare Medium Well Done	1 inch thick (1 to 1½ lbs.) 1½ inch thick (2 to 2½ lbs.)	C C C C C C	HI	6 8 12 10 15 25	5 6 11 7-8 14-16 20-25	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	LO	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C C	HI	1½-2 3-4	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails	2-4 (6 to 8 oz. each)	B	HI	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	C	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	LO	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured ham.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick) about 1 lb.	C B	HI	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done Medium Well Done	2(1 inch thick) about 10 to 12 oz. 2 (1½ inch thick) about 1 lb.	C C C B	HI	10 12 14 17	9 10 12 12-14	Slash fat.
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

OPERATING THE SELF-CLEANING OVEN

Normal Cleaning Time: 3 hours



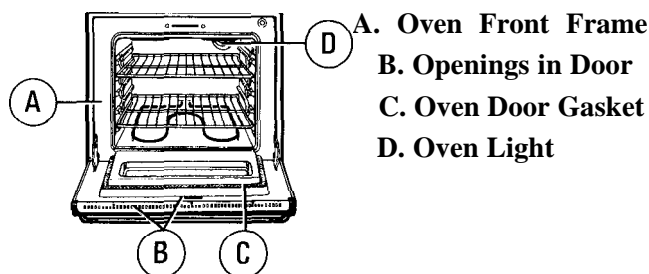
Before a Clean Cycle

Quick Reminder:

1. Prepare the oven for cleaning.
2. Close the oven door.
3. Press the CLEAN pad.
4. Press the INCREASE or DECREASE pad to set clean time.

Step 1: Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures. (Oven shelves may be left in oven. NOTE: Shelves will discolor after the self-clean cycle.)

Step 2: Wipe up heavy soil on the oven bottom. If you use soap rinse thoroughly before self cleaning to prevent staining.



Step 3: Clean spatters or spills on oven front frame (A), under the front edge of the oven vent, the door liner outside the door gasket and the front edge of the oven cavity (about one inch into the oven). Use detergent and hot water with a soap-filled steel wool pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.
- Do not let water run down through openings (B) in the top of the door. To help prevent water from getting in these slots when cleaning, open the door as far as it will go.
- Do not rub or clean the door gasket (C)—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Step 4: Close the door and make sure the oven light (D) is off. The door will latch automatically when the CLEAN pad is pushed.

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

Caution: Drip pans should never be cleaned in the self-cleaning oven.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

Important

The oven door must be closed and all controls must be set correctly for the clean cycle to work properly.

How to Set Oven for Cleaning

Step 1: Follow steps above to prepare the oven for cleaning.

Step 2: Close the oven door.

Step 3: Press the CLEAN pad.

CLEAN

n

Step 4: Press the INCREASE or DECREASE pad until desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-clean cycle will automatically begin within a few seconds and the word “ON” will appear on the display. When the oven locks the word “LOCK” will be displayed and, a short time later, the door will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

Step 5: When the LOCK light is off open the door.

(continued next page)



OPERATING THE SELF-CLEANING OVEN

(continued)

After a Clean Cycle

When the clean cycle is finished, the word “CLEAN” will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word “LOCK” goes out and the door can be opened.

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth. If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

How to Delay Start of Cleaning

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day. **NOTE:** Before beginning, make sure the oven clock shows the correct time of day.

Quick Reminder—Delay Start for Self-Clean:

1. Prepare the oven for cleaning.
2. Press the CLEAN pad.
3. Press the INCREASE pad.
4. Press the STOP TIME pad.

Time that appears is 3 hours later than the time of day. Press the INCREASE pad until the Stop Time you desire appears in the display. The self-clean cycle will automatically begin 3 hours before the Stop Time you select.

For example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 9:00 after you're finished in the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3 hours is preferred.

Step 1: Prepare the oven for cleaning.

Step 2: Close the oven door.



Step 3: Press the CLEAN pad.



Step 4: Press the INCREASE pad.

Step 5: Clean Time for heavy soil can be set for 4 hours. If a longer or shorter Clean Time is desired, press the INCREASE or DECREASE pad until desired Clean Time is displayed.



Step 6: Press the STOP TIME pad. “10:00” appears on display and “STOP TIME” flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.

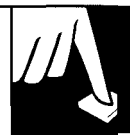
Step 7: Change Stop Time from 10:00 to 12:00 by pressing the INCREASE pad until “12:00” appears in the display. The words “DELAY CLEAN” will also appear in the display.

The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word “ON” will appear on the display at 9:00.

When the oven locks, the word “LOCK” will be displayed and the door will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word “CLEAN” will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature, the word “LOCK” goes out and the door can be opened.

Step 8: When the LOCK light is off open the door.



Questions and Answers

Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?

A. If the clock is not set to the correct time of day, you will not be able to set a delay clean to end at a specific time.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue **can** scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil. Press the **CLEAR/OFF** pad. Open windows to rid room of smoke. Wait until the oven has cooled and the word “**LOCK**” is off in the display. Wipe up the excess soil and reset the clean cycle.

Q. Is the “crackling” sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there maybe a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

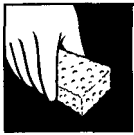
A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and change to a deep gray color.



CARE AND CLEANING

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

~~Kick Panel~~

doesn't apply to drop in models

To clean the front of the kick panel, wash with soap and water. Rinse well.

Do not use cleansing powders or harsh abrasives that may scratch the surface.



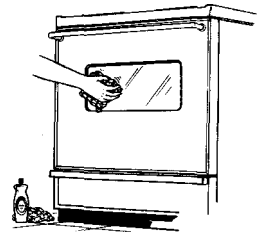
Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.



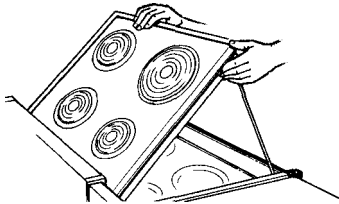
Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.



Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire. To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.



Be sure all surface units are turned off before raising the cooktop. Grasp the front sides of the cooktop and lift. The Calrod® units do not need to be removed before lifting.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

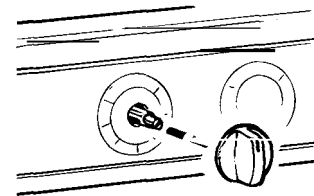
Control Panel and Knobs

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean control panel with mild liquid dish detergent and a soft cloth. Rub control panel lightly.

CAUTION: Do not use abrasives of any kind on the control panel. The lettering on models with touch pads is sensitive to abrasives and pressure.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. Wash knobs in soap and water but do not soak.



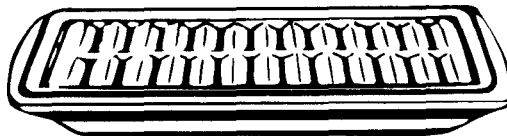


Broiler Pan and Rack

After broiling, remove the broiler pan from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container. Wash and rinse the pan and rack in hot soapy water.

If food has burned on, sprinkle the rack while hot, with detergent and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.



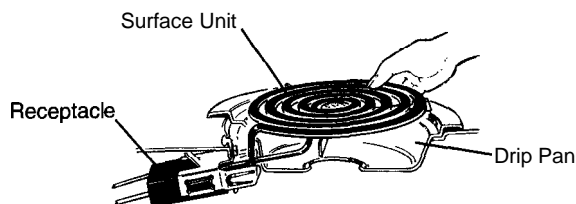
Surface Units and Drip Pans

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove the drip pans for cleaning, the surface units must be removed first. Make sure the surface units are completely cool before touching them.



Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than **1 inch**. If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Q. Can I cover the drip pans with foil?

A. No, because using foil so close to the receptacle could cause shock, fire or damage to the range.

Drip Pans

Remove the surface units. Then lift out the drip pans.

The drip pans can be cleaned by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

CAUTION: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

(continued next page)

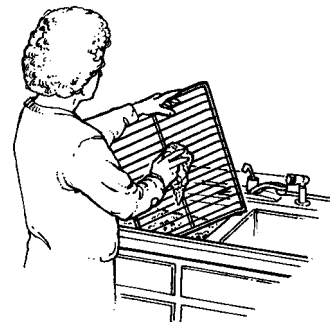


CARE AND CLEANING

(continued)

Oven Shelves

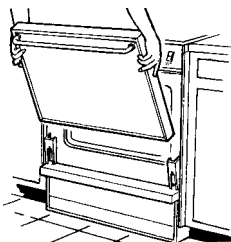
Shelves can be cleaned by hand using soap and water or with an abrasive cleanser. After cleaning, rinse the shelves with clean water and dry. To remove heavy, burned-on soil, you may use scouring pads. After scrubbing, wash with soapy water, rinse and dry. Shelves may also be cleaned in self-cleaning oven, but will discolor and lose some luster. See the Self-Cleaning section.



Lift-Off Oven Door

The oven door is removable but it is heavy. You may need help removing and replacing the door.

To remove the door, open it a few inches to the special “stop” position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.



NOTE: Be careful not to place hands between the spring hinge and the oven frame as the spring hinge could snap back and pinch your fingers.

To replace the door, make sure the hinges are in the “out” position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

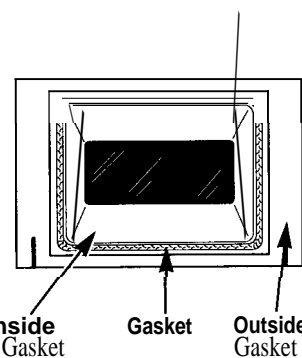
TO CLEAN THE DOOR:

(Do not immerse door in water.)

Inside of door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.

- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.



Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

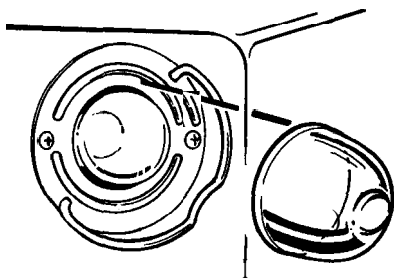


Oven Lamp Replacement

CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel or pull the plug.

Be sure to let the lamp cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if the lamp cover is removed.

The oven lamp (bulb) is covered with a glass removable cover which is held in place with a wire. Remove the oven door, if desired, to reach the cover easily.



To remove:

- Hold your hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire until it clears the cover. Lift off the cover.

DO NOT REMOVE ANY SCREWS.

- Replace bulb with 40-watt home appliance bulb.

To replace cover:

- Place it into the groove of the lamp receptacle. Pull the wire forward to the center of cover until it snaps in place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
- Connect electric power to the range.

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water or cleansing powders. Rinse well.

For other spills such as fat smatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none">• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven controls not properly set. ,
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none">• Light bulb is loose or defective. Tighten or replace.• Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• Oven controls not properly wt. Check the Broiling section of this book.*Door not left in broil stop position,• Improper shelf position being used. Check the Broiling Guide.*Food is being cooked an hot pan.• Cookware is not suited for broiling.• Aluminum foil used on the broiler pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• Oven controls not properly set.• Shelf position is incorrect.• Incorrect cookware or cookware of improper size is being used.• A foil tent was not used when needed to slow down browning during roasting.
CALROD® SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Surface units are not plugged in solidly.* Drip pans are not set securely in the cooktop.• Surface unit controls are not properly set.
CLOCK AND MINUTE/SECOND TIMER DO NOT WORK	<ul style="list-style-type: none">• Make sure the electrical plug is plugged into alive, properly grounded power outlet.• Check for power outage.* Review the Oven Control, Clock and Timer section of this book.
“F-” AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none">* If the time display flashes “F-” and a number, you have a function error code. Press the CLEAR/OFF pad. Allow oven to cool for one hour. If the failure code repeats, disconnect all power to the range. Call for service.



PROBLEM	POSSIBLE CAUSE
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none">• Aluminum foil being used improperly in oven.• Oven vent blocked.• Incorrect cookware being used. Check Baking Guide for cookware tips.• Clock set incorrectly,• Controls set incorrectly. Review each cooking section.• Shelf position is incorrect. Check Baking, Roasting and Broiling Guides.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none">• Oven thermostat needs adjustment, See the Thermostat Adjustment section.
CONTROL BEEPS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none">• This is reminding you to enter a bake temperature.
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none">• Oven controls not set properly,• Heavily soiled ovens require 3½ to 4-hour clean time. <p>*Heavy spillovers should be cleaned up before starting clean cycle.</p>

If you need more help...call, toll free:

GE Answer Center™

800.626.2000

consumer information service

NOTES

We'll Be There

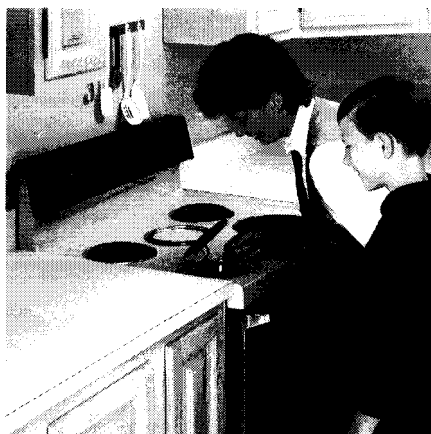
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!



In-Home Repair

Service
800-GE-CARES
(800-432-2737)

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



Service Contracts

800-626-2224

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

800-626-2002

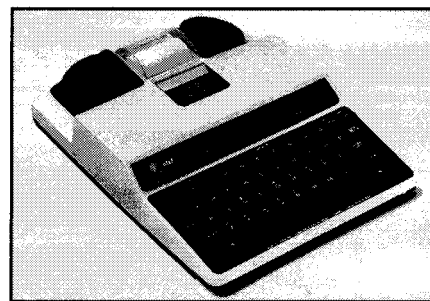
Individuals **qualified** to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to **qualified** service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

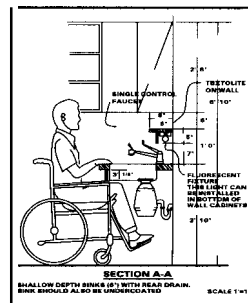
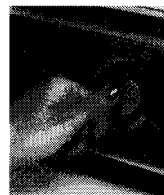


GE Answer Center®
800.626.2000

Whatever your question about any GE major appliance, GE Answer Center™ information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



**For Customers With
Special Needs...**
800.626.2000

Upon request., GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

YOUR GE ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care™ servicers during normal working hours.

Should your appliance need service, during the warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as

described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS **NOT** RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 164D2588P158

Pub No. 49-8360

MNU097 Rev. 1

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JMP29C
JMP31V
JMP32A